

TANORE[®]

VALDOBBIADENE DOCG

RIVE DI GUIDA

EXTRA BRUT



This **Valdobbiadene Prosecco Superiore DOCG** is obtained from the grapes of our historical riva in Guida. It's a vineyard composed of high slopes that require strenuous manual work and constant presence. An elegant **Extra Brut**, the authentic fruit of the "Rive" where the vine, under constant stress due to the difficult pedological conditions, yields its best fruits.

Perlage	Fine and persistent
Colour	Pale straw yellow
Bouquet	Dry and sincere, with predominant sensations of minerality and a variety of aromatic herbs, such as wild sage. Intriguing roundness, with characteristic salinity due to the "saliz" soil
N° of bottles	4.400
Area of origin	Guida, Valdobbiadene
Varietal	100% Glera
Vineyard exposure	West
Altitude	50-370 meters
Inclination	50%
Vineyard age	50/80 years
Training system	Double arched cane
Planting density	3000 vines/ha
Yields	130 q/ha
Vineyard temperature	April–October (<i>medium</i>) 18.5 C°
Harvest period	20 September / 10 October
Harvest method	Only handmade, exclusively handpicked
Sparkling winemaking	Martinotti or Charmat method
Fining	After secondary fermentation 6 months

ANALYTICAL FEATURES

Alcohol	11,5% Vol
Residual Sugar	3 g/L
Acidity	5,60 g/L
Pressure	6 bar - at 20° C (<i>average value</i>)

STORAGE AND SERVICE

Bottles should be kept upright in a cool and dark place
Serving at 8 °C

FOOD PAIRING

Perfect for the whole meal. Ideal for aperitifs and starters, it is an excellent match to fish and white meat.